L2 ANSWER 1 OF 1 JAPIO (C) 2003 JPO on STN

AN 1985-049752 JAPIO

TI NUTRIENT FOOD COMPOSITION

IN KIRINO TOSHINARI

PA SANYUU SHOJI KK

PI \*\*\*JP 60049752\*\*\* A 19850319 Showa

AI JP 1983-156288 (JP58156288 Showa) 19830829

PRAI JP 1983-156288 19830829

SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1985

AB PURPOSE: To provide the titled food composition composed of royal jelly and octacosanol, and having the synergistic tonic effect in addition to the nutrient effect.

CONSTITUTION: The objective food composition is prepared by compounding an oil-solution of octacosanol dissolved in hot food oil or fat, or an aqueous emulsion of octacosanol prepared from the oil-solution by the aid of a cyclodextrin composition, etc. The amount of octacosanol is preferably 0.001∼2wt% based on the rayal jelly.

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